

## Leopards Leap Culinaria Collection Méthode Cap Classique

Notes of green pear, Granny Smith apples, lime and grapefruit are all evident on the nose. Fresh minerality on the palate with a biscuit finish.

Serve well-chilled as an aperitif at any festival or special occasion, and pair it with oysters or fresh seafood dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** Leopards Leap Family Vineyards

**winemaker :** Renier van Deventer

**wine of origin :** Western Cape

**analysis :** alc : 12.5 % vol   rs : 3.0 g/l   pH : 3.36   ta : 5.8 g/l

**type :** Cap\_Classique   **style :** Off Dry   **taste :** Fruity

**pack :** Bottle   **size :** 750ml   **closure :** Cork

The Leopard's Leap Culinaria Collection is a celebration of the harmony in which food and wine complement one another. Matching the finest in food with the finest in wine is the very reason behind this exquisite collection - to create optimal enjoyment through mutual enhancement.

**in the cellar :** After the grapes were de-stemmed, the whole bunch was pressed with no skin contact and only the best free-run juice was selected. The wine was then settled overnight and then the clean juice was fermented within stainless steel tanks. The juice was settled for twelve hours and the clean juice was racked to the fermentation tank for the first alcoholic fermentation.

After the fermentation the wine was stored on the lees for six months without any sulphur addition. The wine was then stabilized and filtered before the addition of sugar and yeast for the second fermentation. The second alcoholic fermentation was done in the bottle under a crown cap. The wine was then aged for at least eighteen months on the lees in the bottle. The wine was disgorged and then corked.



### Leopards Leap Family Vineyards

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